

Alpha Supreme 5" 51% WG Deep Dish Cheese Pizza "The Selfie Pizza"

Code No: AS52W

Brand Name: Alpha Supreme - The Selfie Pizza
Manufacturer: Alpha Foods Co.
Code: AS52W
Description: 5" Whole Grain Personal Pan Style Deep Dish Cheese Pizza, 100% Mozzarella Cheese
Pack / Size: 60/5.70 oz

PRODUCT DESCRIPTION:

"The Selfie Pizza", our popular and on-trend, hand-held 5" personal pan style deep dish whole grain cheese pizza. Personal pan style deep dish pizza crust loaded with 100% Real Mozzarella Cheese and signature, Italian inspired pizza sauce. The 100% Real Mozzarella Cheese in the Selfie Pizza contributes to ALL of the meat/meat alternate component. Unlike some other brands, The Selfie Pizza does NOT contain alternate protein product as the M/MA.

MENU INNOVATIONS:

- #theSELFIEpizza marketing available
- On-trend and on demand. Take a selfie with The Selfie Pizza.
- Serve in elementary and secondary schools
- Social media pizza that students can identify with!

HARD BID SPECIFICATIONS:

THE SELFIE PIZZA, Alpha Supreme 51% Whole Grain Personal Pan Style Deep Dish Cheese Pizza, Whole Grain Rich. Whole Wheat Flour is 1st ingredient. Fully topped personal pan style deep dish cheese SELFIE PIZZA, made with 100% real Mozzarella Cheese, from USDA WBSCM Material # 110244 Mozzarella, (May NOT contain Lite Mozzarella or Substitute Cheese), 51% whole grain deep dish crust and authentic Italian seasoned pizza sauce. Each pizza shall be a minimum weight of 5.70 oz and offer a minimum of 20 g Protein, a minimum of 360 Calories and less than 590 mg Sodium per serving. Each provides 2 oz M/MA, 2.5 oz eq Grain, 1/8 c. red/orange veg.

Approved Brand: Alpha Supreme THE SELFIE PIZZA AS52W

CHILD NUTRITION MEAL PATTERN CONTRIBUTION:

1 each, 5.70 ounce, Alpha Supreme-The Selfie Pizza, 5" Whole Grain Deep Dish Cheese Pizza, AS52W provides: 2 oz equivalent M/MA, 2.5 oz equivalent Grains and 1/8 cup red/orange Vegetable.

INGREDIENTS:

INGREDIENTS: CRUST: Enriched Wheat Flour (Whole Wheat Flour, Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Tricalcium Phosphate, Folic Acid), Water, Yeast, Salt, Soybean Oil, Sugar, Ascorbic Acid, Baking Soda, Citric Acid, Enzymes. CHEESE: Low Moisture Part-Skim Mozzarella Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes). SAUCE: Tomatoes Ground in Puree, Concentrated Crushed Tomatoes, Water, Italian Seasoning (sugar, granulated garlic, salt, oregano, granulated onion, basil, black pepper, red pepper, parsley flakes), Food Starch Modified.

ALLERGENS: CONTAINS: MILK, WHEAT, SOY

BIOENGINEERED FOOD: NO

SHIPPING DATA:

| | |
|--------------------------|-------------------------------|
| UPC: | UPC# 00833026004406 |
| Storage Class: | Frozen |
| Gross Weight Lbs: | 22.65 |
| Net Weight Lbs: | 21.38 |
| Cube: | 0.857 |
| Case Dimensions: | 26.125 x 7.56 x 7.5 |
| Portions / Size: | 60/5.70 oz |
| Cases per Pallet: | 54 |
| TI/HL: | 6 x 9 |
| Type of Date: | manufacture |
| Format Date: | Julian Yr/day |
| Shelf Life: | 9 months frozen |
| Lead Time: | 3 weeks from receipt of order |



| Nutrition Facts | | |
|--|-----------------------|----------------|
| Serving Size 1 pizza (161.5g) | | |
| Servings Per Container 60 | | |
| Amount Per Serving | Calories from Fat 126 | |
| Calories 370 | | |
| | % Daily Value* | |
| Total Fat 14g | | 22% |
| Saturated Fat 7g | | 35% |
| Trans Fat 0g | | |
| Cholesterol 30mg | | 10% |
| Sodium 580mg | | 24% |
| Total Carbohydrate 38g | | 13% |
| Dietary Fiber 3g | | 12% |
| Sugars 2g | | |
| Protein 22g | | 44% |
| Vitamin A 10% | • | Vitamin C 8% |
| Calcium 50% | • | Iron 10% |
| *Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs. | | |
| | Calories | 2,000 2,500 |
| Total Fat | Less than 65g | 80g |
| Sat Fat | Less than 20g | 25g |
| Cholesterol | Less than 300mg | 300mg |
| Sodium | Less than 2400mg | 2400mg |
| Total Carbohydrate | 300g | 375g |
| Dietary Fiber | 25g | 30g |

BAKING AND HANDLING INSTRUCTIONS:

For best results, place pizzas on parchment lined sheet pans and allow to fully thaw before baking. Keep covered while thawing.

Thawed Pizza:

- Convection Oven 325°F - 6 to 8 minutes
(Rotate the pizzas half way through the bake time)
- Conveyor Oven 400°F - 415°F - 5 min 10 seconds

Frozen Pizza:

Convection Oven 325°F - 11 to 13 minutes
The pizza is baked when the cheese is melted. For food safety and quality cook to an internal temperature of 165°F prior to serving. Oven temperatures and cook times may vary.



19802 G. H. Circle Waller, TX 77484
(936) 372-5858 (800) 733-3535 (936) 372-1341 fax

Alpha Supreme 5" 51% WG Deep Dish Cheese Pizza "The Selfie Pizza"

Code No: AS52W

Manufacturer: ALPHA FOODS CO.

Case/Pack/Count/Portion size: 60 ct /5.70 oz

Product Analysis Sheet/Product Formulation Statement for Meat/Meat Alternate (M/MA) Products

I. Meat/Meat Alternate

| Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate | | | | |
|---|---|----------|-------------------------|--------------------|
| Description of Creditable Ingredients per Food Buying Guide | Ounces per Raw Portion of Creditable Ingredient | Multiply | Food Buying Guide Yield | Creditable Amount* |
| Cheese, Mozzarella | 2.00 | X | 16/16 | 2.00 |
| | | | | |
| | | | | |
| A. Total Creditable Amount | | | | 2.00 |

*Creditable Amount-Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

If the product contains APP please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

| Description of APP, manufacture's name, and code number | Ounces Dry APP Per Portion | Multiply | % of Protein As-Is* | Divide by 18** | Creditable Amount APP*** |
|---|----------------------------|----------|---------------------|----------------|--------------------------|
| | | | | | |
| B. Total Creditable Amount (1) | | | | | |
| C. Total Creditable Amount (A+B rounded down to nearest 1/4 oz) | | | | | 2.00 |

*Percent of Protein As-Is is provided on the attached APP documentation

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

(1) Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased: 5.70 oz

Total creditable amount of product (per portion): 2.00 oz

(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true & correct & that a 5.70 ounce serving of the above product (ready for serving) contains 2.00 ounce of equivalent meat/meat alternate when prepared according to directions. I further certify that any APP used in this product conforms to Food and Nutrition Service Regulations (7CFR Parts 210, 220, 225 or 226. Appendix A) as demonstrated by the attached supplier documentation.

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No X How many grams:

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Group A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

| Description of Creditable Grain Ingredient* | Grams of Creditable Grain Ingredient per Portion 1 A | Gram Standard of Creditable Grain per oz equivalent (16g or 28g) 2 B | Creditable Amount A ÷ B |
|---|---|---|-------------------------|
| Whole wheat flour | 24.39 | 16 | 1.52 |
| Enriched flour | 19.37 | 16 | 1.21 |
| | | | 2.7300 |
| Total Creditable Amount 3 | | | 2.50 |

* Creditable grains are whole-grain meal/flour and enriched meal/flour.

1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

2 Standard grams of creditable grains from the corresponding Group in Exhibit A.

3Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 50 g (1.75oz)

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true & correct & that a 5.70 ounce portion of this product (ready for serving) provides

2.50 ounce equivalent grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz

equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

I. Vegetable Component

Please fill out the chart below to determine the creditable amount of vegetables.

| Description of Creditable Ingredient per Food Buying Guide (FBG) | Vegetable Subgroup | Ounces per Raw Portion of Creditable Ingredient | Multiply | FBG Yield / Purchase Unit | Creditable Amount (quarter cups) |
|--|--------------------|---|----------|---------------------------|----------------------------------|
| Tomato, Canned Puree 8% to 24% NTSS | Red/Orange | 0.297 oz | X | 14.40/16 | 0.2673 |
| Tomato, Canned 24%-28% NTSS | Red/Orange | 0.297 oz | X | 27.60/16 | 0.5123 |

Total Creditable Vegetable Amount:

0.7796

FBG calculations for vegetables are in quarter cups. See chart below for quarter cup to cup conversions

Vegetables and vegetable purees credit on volume served

At least 1/4 cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup

The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups.

School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup

Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as 1/2 cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not a both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should

provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors

The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component.

I certify the above information is true and correct and that a 5.70 ounce serving of the above product contains 1/8 cup(s) red/orange vegetables.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = 1/2 Cup vegetable/fruit or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

Signature: George A. SarandosTitle: CEOPrinted Name: George A. SarandosEffective: 4/14/2021

19802 G. H. Circle Waller, TX 77484
(936) 372-5858 (800) 733-3535 (936) 372-1341 fax

ALPHA SUPREME®
Superior Quality Pizza

**5" WHOLE GRAIN DEEP
DISH CHEESE PIZZA
THE SELFIE PIZZA**

AS52W

KEEP FROZEN

60/5.70 oz. Pizzas

Net Wt. 21.38 lbs.

20199



00833026004406

ALPHA SUPREME®
Superior Quality Pizza

**5" WHOLE GRAIN DEEP DISH CHEESE PIZZA
THE SELFIE PIZZA**

INGREDIENTS: CRUST: Enriched Wheat Flour (Whole Wheat Flour, Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Tricalcium Phosphate, Folic Acid), Water, Yeast, Salt, Soybean Oil, Sugar, Ascorbic Acid, Baking Soda, Citric Acid, Enzymes. CHEESE: Low Moisture Part-Skin Mozzarella Cheese (pasteurized part-skim milk, cheese cultures, salt, enzymes). SAUCE: Tomatoes Ground in Puree, Concentrated Crushed Tomatoes, Water, Italian Seasoning (sugar, granulated garlic, salt, oregano, granulated onion, basil, black pepper, red pepper, parsley flakes), Food Starch Modified.

CONTAINS: MILK, WHEAT and SOY

BAKING INSTRUCTIONS: For best results, COMPLETELY THAW THE PIZZA before baking by placing each pizza on a parchment lined baking tray. **ALLOW 2 HOURS FOR THAWING.** Keep pizzas covered while thawing. Preheat oven. For convection oven rotate pizza halfway through baking time for even baking. Pizza is baked when the cheese is melted and the edge of the crust is golden brown. Thawed Pizza: Convection Oven, 325 F for 6 to 8 minutes. Frozen Pizza: Convection Oven, 325 F for 11 to 13 minutes. Oven temperatures and cook times may vary.

For Food Safety and Quality, Follow Baking Instructions.

Cook to internal temperature of 165 degrees F prior to serving.

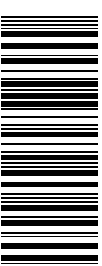
AS52W

INSTITUTIONAL USE ONLY

60/5.70 oz. Pizzas

KEEP FROZEN

Net Wt. 21.38 lbs.



20199

00833026004406

Manufactured by: Alpha Foods Co. Waller, TX 77484